

One Pot Pasta

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12 oz linguine pasta
2 cans 15 oz diced tomatoes with liquid -zesty style
1 medium sweet onion, cut in ¼ inch strips
4 cloves garlic, sliced thin
4 1/2 cups vegetable broth-not low-sodium
¼ tsp red pepper flakes
2 tsp dried oregano

2 TBL olive oil
1 bunch fresh basil, chopped
Parmesan cheese for garnish

1. Place first five ingredients in a large pot. Sprinkle red pepper flakes on top and drizzle with olive oil.
2. Cover and bring to a boil. Reduce to a low simmer, keep covered and cook for 10 minutes stirring frequently. There may be some liquid left in bottom of the pot and reduce as desired.
3. Season to taste with salt and pepper. Add basil leaves and stir pasta to distribute the liquid evenly throughout the pasta. Garnish with Parmesan cheese and serve.